



Grand Forks USCC Ladies Organization

Part B - Members of Funeral Cooking Groups

I. Purpose of the Funeral Cooking Groups:

1. **The main purpose** of the Funeral Cooking Groups is to provide service in the shopping (if necessary), preparation, serving, and cleanup of a traditional Doukhobour funeral meal. This service costs \$375 for non-members of the Grand Forks USCC Ladies organization and is free for the members.
2. **The secondary purpose** is to assist in the annual cleaning of the Grand Forks Community Centre and to volunteer a total of 16 hours for two luncheons a year or contribute \$10 for each luncheon.
3. The funeral services rendered are as follows:
 - ◆ Purchase groceries (if family of the deceased needs help)
 - ◆ Set tables with dishes, cutlery, etc.
 - ◆ Prepare and serve the funeral meal
 - ◆ Clean up dining room dishes after the funeral meal
 - ◆ Clean up kitchen at end of funeral meal

II. General Guidelines for the Funeral Cooking Groups:

1. Being that it is a privilege to be a member of a Funeral Cooking Group and that a member benefits in time of need, each member should be ready and willing to adhere to the set guidelines.
2. All matters pertaining to the Funeral Cooking Groups are under the jurisdiction and administration of the annually elected Ladies Committee. Any complaints, deviations, or irregularities that a member feels may have occurred in the functioning of the groups or in the conduct of any individual shall be dealt with by the two head ladies in charge of the group concerned and if need be, the Ladies Committee.
3. Any matter that the Ladies Committee feels that they cannot resolve at their level shall be brought to the attention of the membership at large who will then have to deal with resolving the issue.
4. The heads of Funeral Cooking Groups shall attend the Annual General Meeting in January and the Semi-Annual Meeting in June. The head shall send a replacement if she cannot attend.
5. All members of the Funeral Cooking Groups are encouraged to attend the Annual General Meeting and the Semi-Annual Meeting.

III. Membership, Funeral Cooking Groups, Dues, Luncheons Fees, and Collection:

1. There are three categories for membership:
 - ◆ **Active member** - 18 - 70 years of age. This member shall pay the \$5 annual membership dues and shall volunteer a total of 16 hours for two luncheons per year or pay \$10 per luncheon if they do not choose to volunteer.

Moreover, this member shall take her turn on a rotation basis in the annual spring cleaning.

- ◆ **Retired member** - 71 years or over. This member may choose to be placed on the Retirement List. This member need only pay the \$5 annual membership dues.
- ◆ **Honourary member** - Any member who is in a care facility. This member shall be exempt from the \$5 annual membership dues, but may choose to pay it voluntarily.

2. Each Funeral Cooking Group shall consist of the following:

- ◆ **Active members** – minimum of 8 members
Heads of Funeral Cooking Group – 2 members
- ◆ **Retired members** of the said group or assigned group
- ◆ **Honourary Members** of the said group or assigned group

At present there are 13 groups (2005).

3. All members of the Funeral Cooking Groups are required to pay the \$5 annual membership dues. Failure to pay the \$5 membership dues and the \$20 (Active Members only) Luncheon Dues/volunteer 16 hours (from the previous year) by March 31 of the current year will forfeit their right as a member. Should there be a funeral in the family, they should be prepared to pay \$375 for the Funeral Cooking Group's service in preparing the meal.
4. We shall hold two luncheons per year: a Spring luncheon and a Fall luncheon. Each member is also obligated to volunteer a minimum of 8 hours at each luncheon or contribute a \$10 Luncheon Fee for each of the two luncheons.
5. The heads of each Funeral Cooking Group shall collect the **\$5 membership dues** and the **\$20 luncheon dues** from their group (if the member chooses not to volunteer for two luncheons), and they shall turn over the money and receipt books to the Treasurer of the Ladies Committee no later than March 31st of the current year.

IV. Participation in Cooking Groups:

1. All ladies who cook for funerals shall dress in traditional Doukhobor clothes or wear a long sleeved blouse, skirt, and kerchief (on the day of burial).
2. Rate of pay for hiring:
 - ◆ \$10 for the first day,
 - ◆ \$30 for second day,
 - ◆ \$40 for both days.
3. Each lady must bring two loaves of homemade bread. If a replacement is hired, the replacement brings the two loaves of bread. If the replacement only comes for the lapsha making, she does not bring the bread. Whoever works on the day of the funeral brings the bread. The bread may be purchased from the Bread Ladies Committee.
4. When hiring a replacement, the member shall attempt to find someone of comparable age and skill. If this is impossible, the replacement should be prepared to do the duties wherever possible. If in need of a replacement, contact

the head of your Funeral Cooking Group or someone on the Ladies Committee for names from the "Spare Help List."

5. The member who hires a replacement shall pay the replacement in advance. If a member is out of town for an extended period of time and knows that it will be her turn to cook, she shall pay the Head of the Funeral Cooking Group so that the head shall be able to hire a replacement for her. A member who neglects to appear for her cooking duty and neglects to hire a replacement shall pay the Ladies Committee \$40.
6. Ladies who do not belong to the Grand Forks USCC Ladies Organization or who are retired from a Funeral Cooking Group shall not be permitted to hire out for others.
7. All female USCC members 18 years of age and older and residing in Grand Forks, shall be assigned to a Funeral Cooking Group. Non-members may also join at 18 years of age.
8. Ladies who have lived in Grand Forks and now reside farther than 50 miles from Grand Forks, and wish to receive the services of the cooking groups must be paid up members of the USCC Organization. If they are not members of the USCC, they are obligated to pay \$375 for the Funeral Cooking Group if they wish to use their cooking services for a funeral.

V. Rules for Kitchen and Cooking:

1. All members shall wash their hands before starting to cook and shall wear a head cover.
2. Food cooked or left over from the funeral belongs to the bereaved family. No member shall be allowed to take food home unless given permission by the family.

VI. Rules for Dining Room:

1. All members of the Funeral Cooking Group shall meet the funeral procession outside at the main entrance with bread and salt on a small plate.
2. Grave diggers are to sit at the far end of first table. Waitresses shall reserve their places.
3. Waitresses shall help to seat guests accordingly:
 - ◆ **table #1** - psalmist
psalmist men shall sit facing south, psalmist women facing north.
 - ◆ **table #2** – relatives
 - ◆ **table #3** - friends
4. Waitresses shall serve borshch as soon as the singing starts. Initially, while waiting at the window for the bowl of borshch, the waitresses shall stand sideways and not with their backs toward the seated people.

5. The entire Funeral Cooking Group shall stand in the Dining Room for the Lord's Prayer. They shall stand to the left of the bread, salt, and water table for the Lord's Prayer.

VII. Heads of Groups:

1. The Funeral Groups Liaison committee member shall notify the heads of the funeral cooking group two funerals in advance of their group's turn to cook. The heads of the funeral cooking groups shall in turn, notify their respective members so that they will be prepared.
2. The heads of the Funeral Cooking Groups shall contact the family of the deceased to offer assistance in grocery shopping if needed.
3. Time for cooking is set as follows:
 - a. 4:00/5:00 p.m. – first day - making lapsha,
 - b. 8:00 a.m. – second day - borshch and Lapsha (June 19/06 changed to 7:00 a.m.)
 - c. Heads of the groups shall notify the caretaker if there is a time change.
4. The heads of Funeral Cooking Groups shall notify the relatives ahead of time to bring their own containers for leftover food to take home as USCC dishes are not permitted to be removed from the kitchen or building.
5. The heads of the Funeral Cooking Groups shall make sure that their group has at least one borshch cook for the preparation of the meal.
6. The heads of Funeral Cooking Groups shall check that the stove and dining room lights are off when not in use. The heads of the group shall be responsible for the cleaning of the stove at the end of the funeral meal.
7. The heads of Funeral Cooking Groups shall check to see that everything is in order before leaving the kitchen at the end of the cooking session. Stoves should be shut off, coffee percolators and microwave should be unplugged, floor and counters should be clean, and shelves and pantry room should be tidy.
8. All members of the Funeral Cooking Group shall stay until the kitchen is thoroughly cleaned. Everyone shall leave at the same time.
9. Every member of a Funeral Cooking Group shall have a turn at being the head.

VIII. Annual Spring Cleaning, and Spring and Fall Luncheons

1. All members **shall** take their turn on a rotation basis in the annual spring cleaning of the USCC Centre. If a replacement is hired, the member shall pay \$25 to the replacement.
2. Members shall have the choice of volunteering a total of 16 hours in the Spring and Fall Luncheon or contributing \$10 for each luncheon.

The above rules have been approved by a majority at the June 27, 2005 Semi- Annual Meeting and also by the USCC Executive on October 13, 2005. Everyone's cooperation is needed and appreciated.